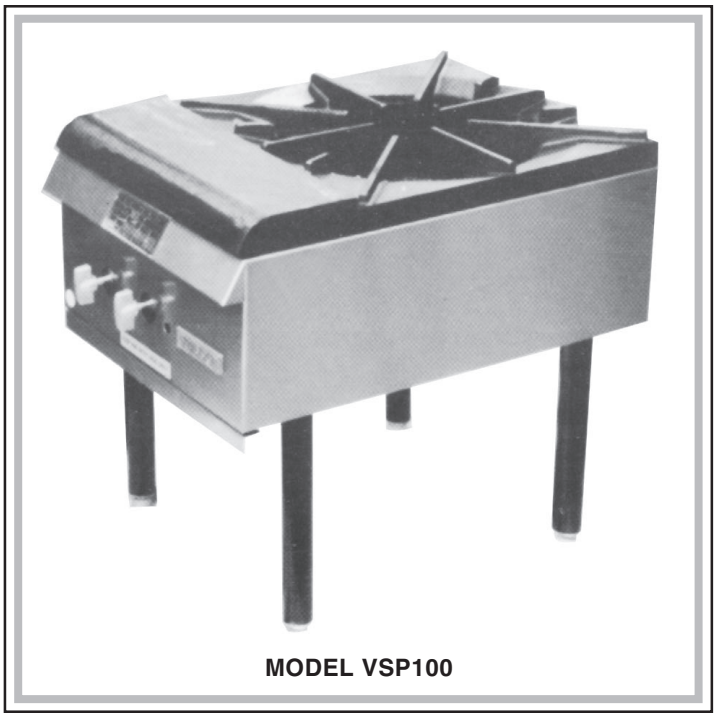
VULCAN

INSTALLATION, OPERATION, SERVICE & PARTS MANUAL FOR STOCK POT RANGE MODELS VSP100, VSP200 & VSP300



MODEL VSP100

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201-0696, TEL. (502) 778-2791

FORM 30780 (3-92)

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION OR MODIFICATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

INSTALLATION, OPERATION, SERVICE & PARTS MANUAL
STOCK POT RANGES
MODELS VSP100, VSP200 & VSP300 INDEX

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

Your Vulcan Stock Pot Range is produced with quality workmanship and material. Proper installation, usage and maintenance of your range will result in many years of satisfactory performance.

The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

DESCRIPTION	PAGE
INDEX	3
INSTALLATION	4-6
UNCRATING	4
LOCATION	4
INSTALLATION CODES AND STANDARDS	4
GAS CONNECTIONS	4-5
TESTING THE GAS SUPPLY SYSTEM	5
LEVELING THE RANGE	5
VENT	5
ADJUSTMENTS	6
OPERATION	7
CONTROLS	7
LIGHTING AND SHUTTING DOWN PILOTS	7
CLEANING	7
MAINTENANCE	8
LUBRICATION	8
SERVICE	8
TROUBLESHOOTING	8
REPLACEMENT PARTS LIST	9-11

INSTALLATION

NOTE: When installing this appliance, the bottom area of the range should remain open to allow air circulation for the gas burner. NEVER BLOCK THE BOTTOM AREA OF THE RANGE.

UNCRATING

This stock pot range was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after uncrating, check for possible shipping damage. If the range is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the type of gas supply (natural or propane) agrees with the specifications on the rating plate located on the back of the range. If the supply and equipment requirements do not agree, do not proceed with the installation Contact your dealer or Vulcan-Hart Company immediately.

LOCATION

This range is design certified for installation in non-combustible locations only.

The equipment area must be kept free and clear of combustible substances.

The range, when installed, must have a minimum clearance of 6" at the sides and 6" at the rear from combustible and non-combustible construction.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 24" is required.

The range must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for combustion of the gas at the burners.

Do not permit fans to blow directly at the range, and whenever possible, avoid open windows next to the range sides or back. Avoid wall type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

For proper installation procedures, refer to:

United States

1. State and local codes.

2. National Fuel Gas Code, ANSI-Z223 1 (latest edition). Copies may be obtained from The American Gas Association, 1515 Wilson Blvd Arlington, VA 22209.

Canada

1. Local codes.

2. CAN/CGA-B149.1 Installation for Natural Gas Burning Appliances and Equipment (latest edition).

3. CAN/CGA B149.2 Installation for Propane Burning Appliances and Equipment (latest edition). Copies may be obtained from The Canadian Gas Association, 55 Scarsdale Road, Don Mills, Ontario, Canada MSB 2R3.

GAS CONNECTIONS

CAUTION: All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

The Model VSP100 Range has one burner, Model VSP200 has two burners, and Model VSP300 has three burners. On all models, each burner has an individual gas connection.

The gas inlet is located at the rear and lower left side of the range. To ensure maximum operating efficiency, the range must be connected with a gas supply line as large or larger ID (net inside diameter) than the ¾" gas pipe inlet provided on the range.

Pipe gas supply to the range. Make sure the pipes are clean and free of obstructions, dirt, and piping compound.

Codes require that a gas shutoff valve be installed in the gas line ahead of the range. Be sure the gas shutoff valve is accessible in the final installed location.

All ranges are equipped with fixed orifices for use with natural or propane gas and no adjustment is necessary.

Standard orifices are set at 5" W.C. (Water Column) for natural gas supply, and 10" W.C. (Water Column) for propane gas supply. No further adjustment should be required.

A gas pressure regulator is supplied with the range and must be installed on the manifold pipe at the rear of the range when the range is connected to the gas supply. The arrow on the regulator shows direction of gas flow.

CAUTION: Installing the pressure regulator with the gas flow in the wrong direction could damage the pressure regulator.

NOTE: If the proper gas pressure regulator is not installed, it will void the warranty.

A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct the leak limiter on the gas pressure regulator as obstruction may cause the regulator to malfunction.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When test pressures exceed ½ psig (3.45 k Pa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressure are ½ psig (3.45 k Pa) or less, the range must be isolated from the gas supply system by closing its individual manual shutoff valve.

LEVELING THE RANGE

Once gas connections have been made, position the range in its final installation location. Place a carpenters level on the top grate and turn the adjustable feet to level the range from side-to-side and front-to-back.

VENT

The range should be located under a ventilation hood. Construction and installation of ventilating hoods must comply with local codes and with National Fire Protection Association Standard #96, “Vapor Removal from Cooking Equipment” (latest edition), available from the National Fire Protection Association, Battery March Park, Quincy, MA 02269.

Adequate air should be provided in the kitchen to replace air taken out by the ventilating system.

ADJUSTMENTS

Pilot Adjustment

Turn burner valves on to remove air from the line. Turn burner valves off when gas begins to flow. Wait 5 minutes and light pilot. Adjust pilot to ¼" flame by rotating pilot valve adjusting screw (Fig. 1) clockwise to decrease and counterclockwise to increase flame.

Burner Adjustment

The efficiency of the range depends on the proper balance between the supply of air and volume of gas so that complete combustion is achieved. Whenever this balance is disturbed, poor operating characteristics and excessive gas consumption occur. Contact a qualified servicer to make this adjustment.

Air Supply

Air supply is controlled by an air shutter on the front of each burner. Increase the air shutter openings until the flame on the burner begins to "lift." Then close the air shutter slightly and lock it in place. A yellow streaming flame is an indication of insufficient air and can result in carbon accumulation in the flame chamber. To correct this condition, increase the air shutter opening. Excessive air will cause flames to lift off a burner when cold or may cause flash-back during normal cycling of the range, particularly when propane gas is used.

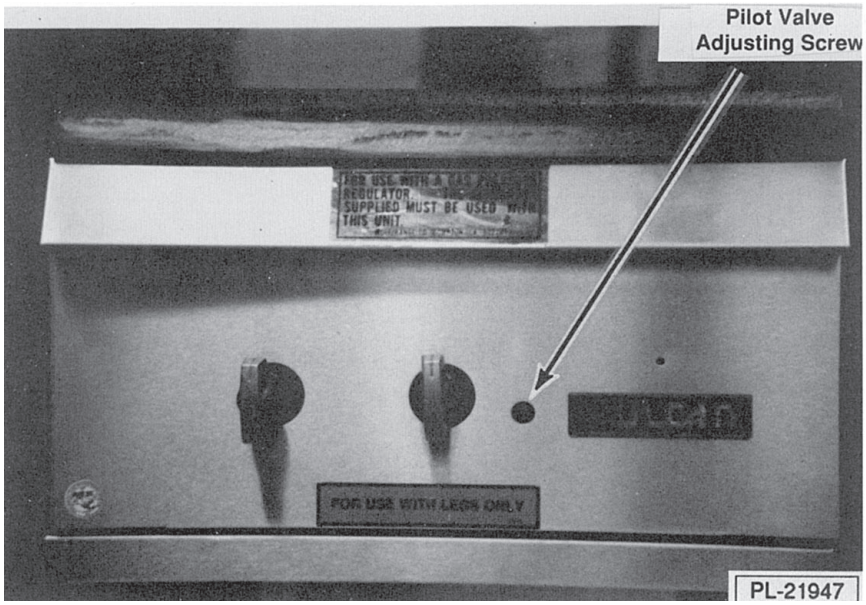


Fig. 1

OPERATION

CONTROLS

The burner is in two sections, controlled by two heavy duty infinite control valves. The center “Star” section (Fig. 2) is one separate burner with an input of 55,000 BTU/hr. It is controlled by the right burner valve knob. The outer circle of the burner (Fig. 2) is the other separate 55,000 BTU/hr input burner, controlled by the left burner valve knob.

These two separate burners provide heat flexibility. With one burner off and the second burner set low, or up to both burners full on, you can move from low simmer on up to 110,000 BTU/hr input.

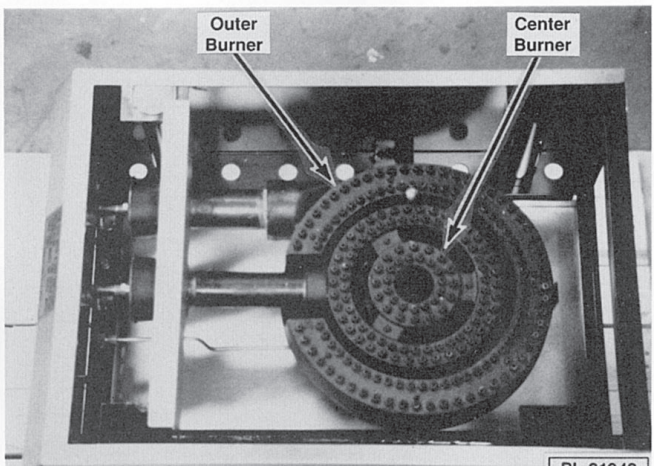


Fig. 2

LIGHTING AND SHUTTING DOWN PILOTS

1. Turn all burner valves to OFF position and wait 5 minutes.

2. Turn main gas supply ON.

3. Light standing pilot with a lit taper. Adjust pilot to ¼" high flame, if necessary, by turning pilot valve adjusting screw counterclockwise to increase or clockwise to decrease flame.

4. Turn burner valve to ON position.

5. If pilot does not light, turn main gas supply OFF and repeat Steps 1 through 4.

Shutdown

For daily shutdown, turn burner valves to OFF position.

For seasonal shutdown, extinguish pilot and turn burner valves and main gas supply OFF.

CLEANING

Daily

Stainless steel should be cleaned with a damp cloth. Stubborn soil may be removed with detergent. (Do not use “Dawn”.)

Do not use scouring powder except with great care. Scouring powder is extremely difficult to remove completely. It can build up accumulations that will damage the finish.

Painted surfaces may be cleaned with a cloth using a detergent solution.

All places where oil, grease or food can accumulate must be kept clean at all times. Use a detergent solution, rinse thoroughly, and wipe dry with a soft clean cloth.

As Required

When cool, periodically remove grates and clean area around and under burners, including drip tray.

The capacity of the drip tray is 3¾ quarts. Empty drip tray and clean periodically.

When cool, thoroughly clean burners, ports and burner throats (venturi).

Keep pilots clean and adjusted at the proper height to ensure complete combustion.

MAINTENANCE

LUBRICATION

All valves and thermostats must be checked and lubricated periodically. Contact your Vulcan-Hart authorized servicer.

Contact personnel qualified to install and repair gas equipment for all other maintenance.

SERVICE

SHUTOFF VALVE

The gas shutoff valve is located to the rear of the range and is used to shut the range down when gas components require servicing. This valve is also used to turn off all gas to the range when the range is being shut down for an extended period of time.

Turn off the main gas supply upstream of the shutoff valve before servicing the valve.

PRESSURE REGULATOR

The pressure regulator is located at the rear of the range downstream of the shutoff valve. Turn off the main gas supply upstream of the shutoff valve and pressure regulator before servicing the pressure regulator, then remove the shutoff valve and pressure regulator.

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSES
Pilot outage	Pilot flame too low. Restriction in pilot orifice. Restriction in pilot valve.
Improper burner combustion	Improper ventilation.
Poor Ignition	Insufficient gas input. Poor air-gas adjustment. Restriction in pilot orifice. Restriction in main burner ignition port. Restriction in control valve. Restriction in gas orifice.

REPLACEMENT PARTS LIST

REPLACEMENT PARTS ORDERING

The following information must accompany a replacements parts order or it cannot be filled.

A. Model and style or serial number.
B. Type of gas (natural or propane).
C. Voltage and phase.
D. Appliance finish, permafinish, stainless steel, etc (if applicable to part to be replaced).

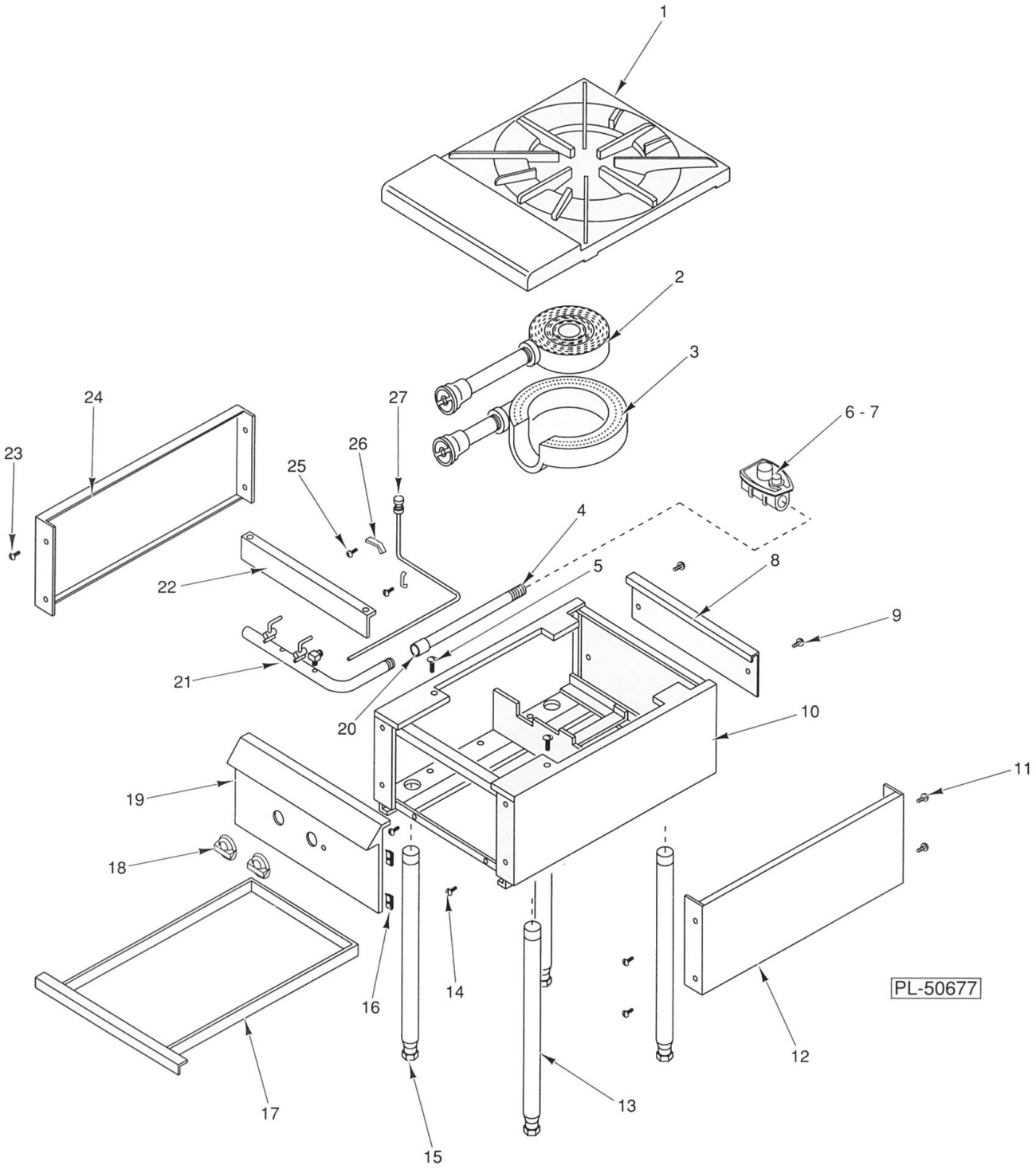
Use rating plate located on back of range to help you obtain the information listed above. This plate will provide all the necessary information required by the service agency.

Parts may be ordered only from your authorized parts and service depot. For assistance in locating your nearest authorized parts and service depot, contact:

Product Service Department
Vulcan-Hart Company
2006 Northwestern Pkwy.
Louisville, KY 40203
FAX# (502) 778-8510

ALL SERVICE PERSONNEL
WHEN SERVICING THIS EQUIPMENT, USE ONLY
CONTROLS ORIGINALLY SUPPLIED ON THIS EQUIPMENT BY
VULCAN-HART COMPANY.
DO NOT SUBSTITUTE.
SUBSTITUTION OF CONTROLS AS STATED ABOVE
WILL AUTOMATICALLY VOID THIS WARRANTY
AND THE CERTIFICATION ASSOCIATED WITH THIS EQUIPMENT.

VSP100 STOCK POT RANGE



VSP100 STOCK POT RANGE

ITEM NO.	NEW PART NO.	OLD PART NO.	DESCRIPTION	QUANTITY
1	715183	843750	Grate - Burner	1
2	760631-A	843751	Burner - Inner	1
3	760630-A	843752	Burner - Outer	1
4	719959	843753	Nipple - Black Pipe ¾ x 17½	1
5	719874	843754	Pop Rivet 1/8	2
6	720064	843755	Regulator - Pressure (Natural)	1
7	720065	843756	Regulator - Pressure (Propane)	1
8	760758	843757	Panel - Back	1
9	719874	843754	Pop Rivet 1/8	2
10	760603-A	843758	Chassis (Single)	1
11	719874	843754	Pop Rivet 1/8	4
12	760759	843759	Side - Plant-On	1
13	719280	843760	Leg - Black Pipe 1¼ Dia.	4
14	730228	843761	Screw 10-24 x ½ Phil. Pan Hd.	4
15	719285	843762	Insert - Foot	4
16	730509	843763	Clip - Tinnerman	2
17	760627-A	843764	Drip Pan Weld Assy.	1
18	719255	843765	Knob - Valve (Red)	2
19	760624-A	843766	Front Panel Weld Assy.	1
20	719004	843767	Coupling ¼	1
21	760620-A	843768	Manifold Sub Assy.	1
22	760851	843769	Baffle - Burner	1
23	719874	843754	Pop Rivet 1/8	2
24	760759	843759	Side - Plant-On	1
25	730228	843761	Screw 10-24 x ½ Phil. Pan Hd.	2
26	715194	843770	Clip - Pilot Tubing	2
27	760619-A	843771	Pilot Sub Assy.	1

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